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CURRENT SERIAL RECORDS

MEET... KAY NAWN, *USDA Meat Specialist*

Want to know more about U. S. grades for beef? What the grades mean -- how they serve as a guide to the proper cooking method?

Then meet Kay Nawn. A specialist with the Livestock Division of the U. S. Department of Agriculture's Agricultural Marketing Service, Miss Nawn conducts an educational program on Federal meat grades.

Her 30-minute illustrated lecture, "When It's Your Turn At The Meat Counter," gives you the facts you need to buy beef with confidence -- knowing you are getting exactly the grade and cut you need for the purpose you have in mind.

She shows color illustrations of six U. S. grades for beef -- U. S. Prime, Choice, Good, Standard, Commercial, and Utility -- and explains the degree of quality associated with each grade.

Then she illustrates and describes the conventional retail cuts -- the various steaks and roasts -- tells how to recognize them and discusses the accepted method of cooking in accordance with the grade and cut.

Miss Nawn appears regularly before consumer and professional groups, producer organizations, 4-H and Future Homemaker Clubs, and similar groups, as well as on radio and television programs. She gives this program as a public service, free of charge.

Address requests to her at: Livestock Division
Agricultural Marketing Service
U. S. Department of Agriculture
Washington 25, D. C.

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